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FOOD PRESERVATION AS A MEANS OF UTILISING SURPLUS AGRICULTURAL AND FISHERIES PRODUCTION FOR INTERNAL DISTRIBUTION AND CONSUMPTION AND FOR EXPORT : TO LESS DEVELOPED REGIONS OR COUNTRIES

By Rufino BELTRAN VIVAR,
Chief of the Department of Food Industries,
Chairman of the Experimental Centre
on Refrigeration,
Madrid

Fernando BELTRAN CORTES,
Industrial Engineer,
Research Worker at the Experimental Centre
on Refrigeration,
Madrid

and Ramiro CAMPOS NORDMANN,
Economist of the Department
of Food Industries,
Madrid

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FOOD PRESERVATION AS A MEANS OF UTILISING SURPLUS AGRICULTURAL AND FISHERIES PRODUCTION FOR INTERNAL DISTRIBUTION AND CONSUMPTION AND FOR EXPORT (TO LESS DEVELOPED REGIONS OR COUNTRIES)

By

RUFINO BELTRAN VIVAR,
CHIEF OF THE DEPARTMENT OF FOOD INDUSTRIES,
CHAIRMAN OF THE EXPERIMENTAL CENTRE ON REFRIGERATION, MADRID.

FERNANDO BELTRAN CORTES,
INDUSTRIAL ENGINEER, RESEARCH WORKER AT THE EXPERIMENTAL CENTRE ON REFRIGERATION, MADRID.

and

RAMIRO CAMPOS NORDMANN,
ECONOMIST OF THE DEPARTMENT OF FOOD INDUSTRIES, MADRID.

SUMMARY

It is advisable for all countries to raise their volume of preservation of foodstuffs, not only because of the effects directly resulting from such an increase but also on account of induced results which may be brought about by creating an additional demand upon the producing sector, thus stimulating increased production. This policy should be embodied in a general development programme, however, so that it may become part of what Rostow calls "the starting-point of sustained growth", which goes beyond the principle of stocking and is a factor in breaking the vicious circle of poverty, a feature of the less developed countries.

2. State intervention in economic life, through a programme of economic development, is today a proved need. In this programme the plans for a refrigeration network have an important part to play, since the aim of such planning cannot be other than that of increasing diet levels both directly (or explicitly) and indirectly (or implicitly, through an increase in revenue) owing to these countries being highly prone to food consumption; in addition they normally enjoy a substantial export trade in foodstuffs and raw materials, for which reason alone a refrigeration network is particularly interesting.

3. Planning in this important field should take into account all the outstanding factors of the initial position and its medium and long-term provisions by co-ordinating them and specifying the aims to be attained and suitable means of achieving them. In the not strictly economic sphere

special importance must be attached to techniques -several of which can and should be used in one and the same link of the network - as well as to the question of energy in the light of the expansion which is taking place in the scientific study of new sources of production.

4. The refrigeration network should be directed not only to lessening opposition between seasonal production (a characteristic of agricultural output) and consumption (of a permanent nature) - a fundamental purpose - but also to improving the quality of foodstuffs, regularising markets by extending preservation periods, stablising prices to consumers by providing a more regular supply and reducing transport losses.

5. A brief report is included on the character of the Spanish refrigeration network and the methods employed in organising it.

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